

The process of buttermaking is practically the same wherever scientific methods are followed, and it requires an expert to detect the slight differences of flavour and texture which may be found in well made samples of butter brought together from the ends of the earth. Of course, there is good and bad butter to be found everywhere, and it is the proportion of the two kinds produced in any country that makes or mars its reputation in this respect, rather than any distinctive quality or characteristic in the product which may be traced to locality of origin.

Canadian butter, compared with Australasian and European makes, has been characterized by a 'waxiness' of texture and high colour, although a change has been made of late years towards a lighter and more creamy butter, containing very little salt and none at all in much of the export butter. (See section the Canadian Creamery system.)

The Federal Law in relation to Butter.

For commercial purposes butter is divided into different grades or classes. In Canada we have so far recognized legally only two, namely: 'Dairy' and 'Creamery.'

The definitions for these two grades are laid down in Section 279 of the Inspection and Sale Act as follows:—

(1) 'Creamery' means a place where the milk or cream of not less than fifty cows is manufactured into butter;

(2) 'Dairy' means a place where the milk or cream of less than fifty cows is manufactured into butter in a building equipped with proper appliances;

(3) 'Butter' means the food product commonly known as butter, which is manufactured exclusively from milk or cream or both, with or without the addition of colouring matter, common salt, or other harmless preservative;

(4) 'Creamery Butter' means butter which is manufactured in a creamery;

(5) 'Dairy Butter' means butter which is manufactured in a dairy.

It is proposed to amend this section by adding the following:—

'Whey Butter' means butter which is manufactured from whey.

'Milled Butter' means any butter which consists of a mixture of creamery butter and dairy butter, or of two or more lots of dairy butter which have been manufactured in different dairies and mixed together.

It is also provided in the Inspection and Sale Act (Sections 298, 299 and 300) that:—

No person shall:—

(a) Manufacture or import into Canada, or offer, sell or have in his possession for sale any butter containing over sixteen per cent of water.

(b) Mix with butter any acid, alkali, chemical or any substance whatever, which is introduced or used for the purpose or with the effect of causing the butter to absorb water or any part of milk or cream.

(c) Manufacture, import into Canada, or offer, sell or have in his possession for sale, any oleomargarine, butterine, or other substitute for butter, manufactured wholly or in part from any fat other than that of milk or cream.

(d) Manufacture, import into Canada, or offer, sell, expose or have in his possession for sale, any renovated butter or process butter.

Other sections of the Inspection and Sale Act provide that:—

The Federal Law relating to both Butter and Cheese.

(1) All cheese and butter made in Canada destined for export shall have the word 'Canadian,' 'Canadien,' or 'Canada' marked on the packages.

(2) No person shall apply any brand, stamp or mark of the word 'Canadian,' 'Canadien,' or 'Canada' as a descriptive term on any cheese, or upon any box or package, which contains cheese or butter, unless such cheese or butter has been produced in Canada.

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